## **HNRS ANTH 322**

Fall 2007

Office: Susquehanna 200

email: carole.counihan@millersville.edu

phone 872-3575, fax 872-3942

#### Dr. Carole Counihan

Office Hours: Tu 11-12, 2:00-3:00 Th 11-12, 1:30-2:30

F 11-12

and by appointment

#### FOOD AND CULTURE

## Course Content

This course examines foodways—the beliefs and behaviors surrounding the production, distribution and consumption of food—in the United States, Italy, and globally. Foodways are embedded in culture and reveal significant social relations, power structures, and meaning systems. They are especially embedded in women's roles and relationships and feminist perspectives can be insightful in studying them. We will examine the differences and consequences of food habits in the United States and Italy; the role of food in constituting national, gender and ethnic identity; the symbolic significance of food; and the global hybridization and commodification of food. This course fulfills a requirement for the anthropology major or minor, it also is a general education "G3" and "W" course, and it is an Honors course.

## Course Objectives

- 1. Students will learn and apply the methods and theories used by anthropologists and other social scientists in the study of food and culture.
- 2. Students will learn about feminist perspectives, their diversity, and their contributions to the study of food and culture
- 3. Students will learn about US, Italian, and transnational foodways past and present, and the implications of politics, economics, and culture on food content and quality.
- 4. Students will learn about efforts to propagate sustainable food systems.
- 5. Students will improve their oral and written communication through considerable practice.

#### Required Books

Barndt, Deborah, ed. 1999. Women Working the NAFTA Food Chain: Women, Food and Globalization. Toronto: Sumach Press. (WW on syllabus)

Counihan, Carole. 2004. <u>Around the Tuscan Table: Food, Family and Gender in Twentieth Century Florence</u>. New York: Routledge. (ATTT on syllabus)

Counihan, Carole, ed. 2002. Food in the USA: A Reader. New York: Routledge. (FUSA on syllabus).

#### Requirements

- 1. **Attend class faithfully. 25 points**. Do the assigned readings by the day for which they are assigned, and be prepared to discuss them in class. You will get 1 point for each class attended and an extra credit point for each one attended over 25.
- 2. Four reading annotations. 5 points each, 20 points total. You must show evidence of reading and digesting the assigned material by annotating your books or by taking notes. On four specified dates (9/4, 10/2, 10/18, 11/8) students will do a book annotation exercise in class. Failure to be in class or to have book or notes will result in a zero.
- 3. **Dr. Meredith Abarca evening lecture** (5 points). Attend and write a 1-2 page paper (word-processed and double spaced) about the lecture of Dr. Meredith Abarca on **Thursday, September 27, 2007, 7:00 pm** in Lehr room, Gordinier, on "The Act of Grinding Corn: From Cultural and Spiritual Knowledge to Objectification of Women's Bodies." The paper should briefly summarize the **content of the lecture** and discuss its **relevance to our class**. The paper is due in class on Tuesday, October 2.

## 4. Lancaster County Recipe Assignment. 10 points.

The recipe assignment is due Tuesday, September 18. Recipes will be discussed in class. Failure to be in class or to hand in the recipe on this day without an authorized excuse will result in a grade of zero for the assignment. This paper should be 1-2 pages (300-600 words) word-processed double spaced with at least one inch margins. Do not use binders or covers. Staple your paper in the upper left hand corner. The recipe assignment involves conducting an interview with a Lancaster County resident about the following questions: What is the history of this recipe for you and/or for your family? Who originated it? Under what conditions? How and when is the dish served? Who prepares it? Is it associated with special or ritual occasions? Which, when and why? Is there any family lore associated with this recipe? Is there any cultural folklore associated with this recipe? Your paper should include the recipe and summarize the interview data to describe its personal, cultural, and historical significance.

- 5. **Take-home mid-term and final exams**. Questions will be handed out in advance and the exams are due Thurs, Oct 11, and Tues, Dec. 11, 2:45 pm. **25 points each, 50 points total**.
- 6. Conduct a fieldwork-based research project on some aspect of LOCAL FOODWAYS, and write a 6-12 page (1600-3600 word) paper (60 points) and give a 5-10 minute oral presentation (10 points).

You may do your project on one of the following or another topic approved by me:

- a study of a stand holder at Lancaster's Central Market or at Roots market or a study of a farm stand or farm market
- a study of a local food enterprise: farm, bakery, cheesemaker, candymaker, CSA, restaurant, etc.
- Lancaster county cuisine: a study of what some group of Lancaster county folks eat and how it has changed over time
- an ethnography of a soup kitchen, food bank, or other hunger-fighting institution

The bulk of your information must come from anthropological fieldwork, which will be explained in class and in the readings. You must also cite at least three <u>scholarly</u> sources from reputable books, encyclopedias, and/or scholarly journals. Internet sites often do not count as scholarly sources, but you may use internet sites in addition to the three scholarly sources. For scholarly sources, try the

Ganser library resource page for ANTH 322: <a href="http://library.millersville.edu/guide.cfm?Parent=2837">http://library.millersville.edu/guide.cfm?Parent=2837</a>. You may also consult during office hours or by appointment the food encyclopedias that I have in my office.

All papers must be word-processed double-spaced with 1" margins and 12 pt font, printed out, and handed in. **DO NOT** use binders or covers. **DO** staple your papers in the upper left hand corner. Emailed copies will be accepted only in emergencies.

Tues, 9/11	One-paragraph description of research idea

- Thurs, 9/27 1-2 page research design. It defines the problem or question you are researching and describes how you will gather data: interviews, participant-observation, library research, mapping, photography, etc. Additional pages with interview questions must be included.
- Tues, 10/30 1-3 page data report which lists and hands in the data you have gathered so far and describes the data you still plan to collect and which discusses any modifications made to your research design.
- Tues, 11/20 6-12 page research paper with the following sections:
  - introduction
  - methods
  - findings
  - significance of the research
  - problems and ways you would address them if you were to do the project again
  - conclusion

Thurs, 12/6 Revised 6-12 page research paper due with **first draft with professor's comments** 

Summary of assignments	grading schema: 180 points total	
Class attendance, participation	25	A 162-180 points
Four reading annotations	20	B 144-161
Take home midterm exam	25	C 126-143
Take home final exam	25	D 108-125
Research project	60	F below 108
Oral Presentation	10	
Abarca lecture and paper	5	
Recipe Assignment	10	
TOTAL	180	

# **SYLLABUS**

<u>date</u>	<u>topic</u>	<u>assignment</u>		
8/28	Introduction: food and culture, anthropology, the course			
8/30	Food as lens of analysis; food and Italian culture	ATTT viii-34		
9/4 Annot	Florentine cuisine, history, and culture ration exercise #1 on ATTT (bring book and/or notes to class)	ATTT 35-78		
9/6	Florentine production, reproduction, gender, and family	ATTT 79-138		
9/11 * one-	Gender, family, and the future of food in Florence paragraph description of research idea due *	ATTT 139-191		
	Jewish American food, family, and ritual Former ANTH 322 student Michelle Kaufman's, "Seder Sisters," at editore.slowfood.it/editore/riviste/slow/EN/47/slow47 09.pdf	Sherman #14 in FUSA		
9/18 African American foodways, history, memory and recipes Zafar #19 in FUSA * recipe assignment due at the beginning of class, will be discussed in class *				
9/20	African American foodways: urban and rural	Poe #8 in FUSA Beoku-Betts #21 in FUSA		
9/25	food-centered life histories; your projects, Mexicano foodways	Counihan #22 in FUSA		
9/27	* research design due *	research design		
Thursday, 9/27, 7:00 pm, Myers Aud, McComsey, required public lecture, Dr. Meredith Abarca, "The Act of Grinding Corn: From Cultural and Spiritual Knowledge to Objectification of Women's Bodies."				
10/2 <b>Annot</b>	Native American foodways action exercise #2 on FUSA (bring book and/or notes to class)	Nabhan #17 in FUSA Miewald #9 in FUSA		
10/4	Italian American and immigrant foodways	Levenstein #7 in FUSA Gabaccia #4 in FUSA		
10/9	NO CLASS FALL BREAK			
10/11	How do foodways define US culture past and present * Take home mid-term exam due *	Mintz #3 in FUSA		
10/16	gender and eating problems in the US	Thompson #16 in FUSA Brumberg #15 in FUSA		

10/18 inequality and hunger in the US  Annotation exercise #3 on FUSA (bring book and/or notes to class)	Nestle #29 in FUSA Glasser #18 in FUSA
10/23 Globalization of food: problems and challenges	Middendorf #28 in FUSA Watson #26 in FUSA
10/25 Community supported Agriculture	Wells #30 in FUSA
10/30 Women, food, and globalization * data report due *	Intro in WW
11/1 The Global political economy of food	Chs 1 and 2 in WW
11/6 Women workers and the global political economy of food	Chs 3 and 4 in WW
11/8 Women workers and food globalization Annotation exercise #4 on WW (bring book and/or notes to class)	Chs 6, 7 & 8 in WW
11/13 Women workers in and out of the formal food system	Chs 9, 10 & 11 in WW
11/15 Grassroots responses to globalization	Chs 11, 12 & 14 in WW
11/20 * <b>6-12</b> page research paper due *	research paper
11/22 NO CLASS THANKSGIVING DAY	
11/27 STUDENT PRESENTATIONS	presentation and paper
11/29 AMERICAN ANTHROPOLOGICAL ASS'N CONF	presentation and paper
12/4 STUDENT PRESENTATIONS	presentation and paper
12/6 STUDENT PRESENTATIONS * revised 6-12 page research paper due - hand in with first draft with p	presentation and paper rofessor's comments *

Tuesday, December 11, 2:45-4:45 \* TAKE HOME FINAL DUE \* STUDENT PRESENTATIONS